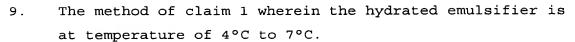
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WHAT IS CLAIMED IS:

- 1. A method of producing an aerated milk product, comprising the steps of:
 - A. providing a milk blend comprising a milk ingredient and a hydrated emulsifier ingredient comprising:
 - a. about 0.5% to 1.5% wetting agent;
 - b. about 7% to 15% lactylated mono- and diglycerides;
 - c. balance water;
- said milk blend having a temperature of about 4°C to 30°C and an initial density of at least 1.1 g/cc;
 - B. aerating the milk blend to an aerated density of about 0.56 g/cc to 0.9 g/cc to form an aerated milk product;
 - C. cooling said aerated milk product to a temperature of about 0°C to 5°C to form a cooled aerated milk product.
 - 2. The method of claim 1 wherein the aerated milk product forming step B comprises the sub-step of:
 - a. admixing a gas with the milk blend;
 - b. aerating the gas and milk blend to form an aerated milk product.
 - 3. The method of claim 2 wherein the gas of step A is selected from the group consisting of air, carbon dioxide, nitrogen, nitrous oxide, and mixtures thereof.
- 25 4. The method of claim 1 wherein the milk blend of step A has a temperature of 4°C to 10°C.
 - 5. The method of claim 1 wherein the milk blend of step A has a temperature of 4°C to 7°C.
- 6. The method of claim 1 wherein at least a portion of the milk ingredient is fermented.
 - 7. The method of claim 6 wherein at least a portion of the fermented milk ingredient is yogurt.
 - 8. The method of claim 1 wherein the aerated milk is at a finished pH of 4.4 to 4.8.



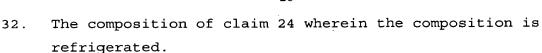
- 10. The method of claim 1 wherein the hydrated emulsifier blend of step A is admixed at a temperature of 4°C to 10°C.
- 11. The method of claim 1 wherein the hydrated emulsifier blend of step A is admixed at a temperature of 4°C to 7°C.
- 12. The method of claim 7 wherein the hydrated emulsifier of step A is added to the milk ingredient pre-fermentation.
 - 13. The method of claim 7 wherein the hydrated emulsifier of step A is added to the milk ingredient post fermentation.
- 14. The method of claim 1 wherein the wetting agent is selected from the group consisting of polysorbates,
 propylene glycol esters, sodium dodecyl sulphate, sodium stearyl lactylate, and mixtures thereof.
 - 15. The method of claim 1 wherein the wetting agent comprises sodium stearyl lactylate.
- 16. The method of claim 1 wherein the lactylated blend of
 20 mono- and di-glycerides is selected from the group
 consisting of lactylated mono- and di-glycerides, citrate
 acid esters of mono- and di-glycerides; and distilled
 monoglycerides.
- 17. The method of claim 1 wherein the viscosity of the milk 25 blend in step A is at least 6000 cps.
 - 18. The method of claim 1 wherein the aerated milk product has an aerated density of about 0.70 g/cc to 0.80 g/cc.
 - 19. The method of claim 1 wherein the aerated milk product has an aerated density of about 0.75 g/cc.
- 30 20. The method of claim 1 additionally comprising the step of:
 maintaining the cooled aerated yogurt product at refrigeration temperature through distribution and retail sale.

- 21. The aerated milk product prepared in accordance with the process of claim 6.
- 22. The aerated fermented milk product prepared in accordance with the process of claim 1.
- 5 23. The aerated yogurt product prepared in accordance with the process of claim 16.
 - 24. A low density aerated milk composition which retains an aerated texture for an extended shelf life, comprising:
 - A. about 85% to 95% of a milk ingredient;
- 10 B. about 5% to 15% of a hydrated emulsifier blend; and
 - C. an aerating gas;

wherein the aerated milk composition has a finished density of about 0.56 g/cc to 1.0 g/cc.

- 25. The composition of claim 24 wherein the milk ingredient of step A is a milk blend that comprises:
 - a. about 6% to 24% milk solids;
 - b. about 0% to 10% fat;
 - c. about 0% to 20% sugar;
 - d. about 0.5% to 2% starch;
 - e. about 0.5% to 1.5% gelatin; and
 - f. a starter culture.
 - 26. The composition of claim 25 wherein the gelatin is selected from the group consisting of bovine, porcine, piscine and mixtures thereof.
- 25 27. The composition of claim 26 wherein the bloom strength of the gelatin is about 200 to 250.
 - 28. The composition of claim 26 wherein the bloom strength of the gelatin is about 230.
- 29. The composition of claim 24 wherein the finished density is about 0.70 g/cc to 0.80 g/cc.
 - 30. The composition of claim 24 wherein the finished density is $0.75~\mathrm{g/cc}$.
 - 31. The composition of claim 25 comprising about 2% to 4% fat and wherein the fat is a dairy fat.

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- 33. The composition of claim 24 additionally comprising a fruit prep.
- 5 34. The composition of claim 24 wherein a quantity is packaged in a coated paper cup.
 - 35. The composition of claim 24 wherein a quantity is packaged in a plastic container.
- 36. The composition of claim 35 wherein the container is a plastic cup.
 - 37. The composition of claim 35 wherein the container is a tube fabricated from a flexible film.
 - 38. The composition of claim 35 wherein the tube is fabricated from a flexible film contains about 50 to 100 cc.
 - 39. The composition of claim 25 wherein at least a portion of the milk ingredient is pasteurized bovine milk.
 - 40. The composition of claim 39 wherein the gas is nitrogen.
 - 41. The composition of claim 39 wherein the fat content is less than about 10%.
 - 42. The composition of claim 39 maintained at refrigerator temperatures.
 - 43. The composition of claim 42 having a viscosity of about 52,000 to 55,000cps.
- 25 44. The composition of claim 43 having a fat content of about 1% to 5% and wherein the milk ingredient is a stirred style yogurt having a pH of about 4.3 to 4.7.